

Winemaker's Notes: 2017 Willamette Valley Pinot Noir

Harvest:

43% Belle Pente Estate Vineyard, Yamhill-Carlton, marine sedimentary soil, planted 1998 & 1999
- Pommard, Wadenswil and Dijon 113, 114, 115 and 777 clones.
29% Murto Vineyard, Dundee Hills, volcanic soils, planted 1978 & 1986 - Pommard clone
21% Belle Vida Vineyard, Dundee Hills, volcanic soils, planted 2000
- Dijon 114, 667, and 777 clones
7% Foxy Rock Vineyard, Yamhill-Carlton, marine sedimentary soil, planted 2000 & 2002
- Pommard & Wadenswil clones.

Hand harvested Sep 16th thru Oct 6th, average 23 deg. Brix and 3.5 pH
90+% destemmed, 5-8 day cold soak (42-48F)

Fermentation & Aging:

Fermented with vineyard propagated, ambient, and selected (BRG) yeast strains
1.25 & 2.5 ton fermenters, punched down by hand twice per day
Average total cuvaision 19 days
Free run & light press wine (directly to barrel)
7% New French Oak (Remond, Sirugue & Francois Freres)
45% 1-2 year old
48% 3-5 year old
11 months barrel aging with one racking (barrel to tank for bottling)

Bottling:

Gravity bottled April 3rd – 5th 2019 (unfined and unfiltered)
1288 cases produced

13.7% Alcohol
5.4 g/L TA
3.62 pH

Comments:

With half each Yamhill-Carlton and Dundee Hills fruit, this is a classic (and classy!) Willamette Valley bottling. Although 2017 was another in our unprecedented string of warm growing seasons, the wines display more cool vintage characteristics than we've seen in any year since 2013. The wine modulates between ripe red and blue fruit flavors and aromas; it is medium bodied, and fresh and lively on the palate. A terrific representation of the vintage, and of the elite appellations represented. Enjoy!